GB-IE

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**THESE INSTRUCTIONS ONLY APPLY TO THE COUNTRIES OF DESTINATION WHOSE IDENTIFICATION SYMBOLS ARE LISTED ON THE COVER OF THIS MANUAL.**

*INSTRUCTIONS FOR THE INSTALLER: these are intended for the **qualified engineer** who is to check the gas supply system and install, commission and test the appliance.*

*INSTRUCTIONS FOR THE USER: these provide recommendations for use, a description of the controls and the correct procedures for cleaning and maintaining the appliance.*

# 1. PRECAUTIONS FOR SAFETY AND USE

THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. TAKE GOOD CARE OF IT AND KEEP IT TO HAND THROUGHOUT THE COOKER'S LIFE CYCLE. USERS ARE ADVISED TO READ THIS MANUAL AND ALL THE INSTRUCTIONS IT CONTAINS BEFORE USING THE COOKER. ALSO KEEP THE SET OF NOZZLES PROVIDED IN A SAFE PLACE. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED STAFF IN COMPLIANCE WITH THE RELEVANT REGULATIONS. THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE AND COMPLIES WITH THE **EEC DIRECTIVES** CURRENTLY IN FORCE. THE APPLIANCE IS BUILT TO PROVIDE THE FOLLOWING FUNCTION: **COOKING AND HEATING FOODS**; ALL OTHER USES ARE TO BE CONSIDERED IMPROPER.
**THE MANUFACTURER DECLINES ALL LIABILITY FOR USES OTHER THAN THOSE STATED ABOVE.**

NEVER LEAVE PACKAGING RESIDUES UNATTENDED IN THE HOME. SEPARATE WASTE PACKAGING MATERIALS BY TYPE AND CONSIGN THEM TO THE NEAREST SEPARATE DISPOSAL CENTRE.

THE APPLIANCE MUST BE CONNECTED TO EARTH IN COMPLIANCE WITH ELECTRICAL SYSTEM SAFETY REGULATIONS.

THE PLUG TO BE CONNECTED TO THE POWER SUPPLY LEAD AND THE RELATIVE SOCKET MUST BE OF THE SAME TYPE AND COMPLY WITH THE RELEVANT REGULATIONS.
THE POWER SUPPLY SOCKET MUST BE ACCESSIBLE EVEN AFTER THE APPLIANCE HAS BEEN BUILT-IN.
**NEVER DISCONNECT THE PLUG BY PULLING ON THE POWER SUPPLY LEAD**.

IMMEDIATELY AFTER INSTALLATION, CARRY OUT A QUICK TEST ON THE APPLIANCE FOLLOWING THE INSTRUCTIONS PROVIDED LATER IN THIS MANUAL. IF THE APPLIANCE FAILS TO OPERATE, DISCONNECT IT FROM THE ELECTRICAL MAINS AND CONTACT YOUR NEAREST SERVICE CENTRE.
**NEVER ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.**

AFTER EACH USE OF THE HOB, ALWAYS CHECK THAT THE CONTROL KNOBS ARE TURNED TO ◉ (OFF).

NEVER PLACE FLAMMABLE OBJECTS IN OVENS: IF THEY SHOULD ACCIDENTALLY BE SWITCHED ON, THIS MIGHT CAUSE A FIRE.

# Presentation

THE NAMEPLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND MARK IS IN A VISIBLE POSITION IN THE STORAGE COMPARTMENT.
**THE NAMEPLATE MUST NEVER BE REMOVED**.

THIS APPLIANCE MUST NEVER BE INSTALLED ON A STAND.

THE APPLIANCE BECOMES VERY HOT DURING USE. TAKE CARE NOT TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.

**NEVER PLACE** PANS WITH BOTTOMS WHICH ARE NOT PERFECTLY FLAT AND SMOOTH ON THE HOB PAN STANDS.

**NEVER USE** PANS OR GRIDDLE PLATES WHICH PROJECT BEYOND THE OUTSIDE EDGE OF THE HOB.

**THE APPLIANCE IS INTENDED FOR USE BY ADULTS**. KEEP CHILDREN AT A SAFE DISTANCE AND NEVER ALLOW THEM TO PLAY WITH IT.

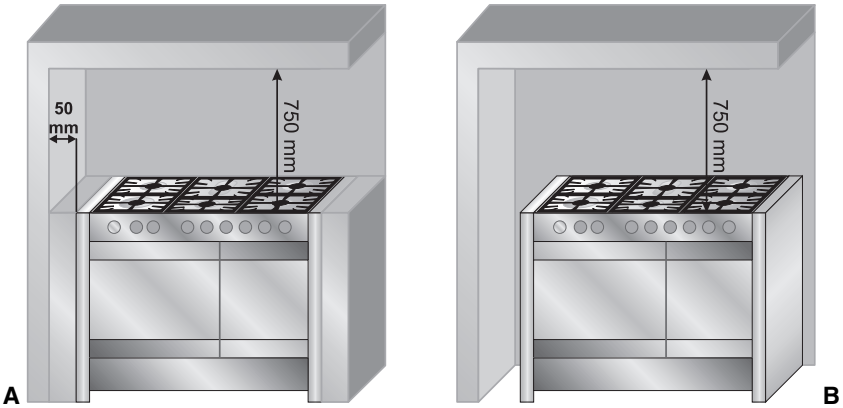
THIS APPLIANCE IS TAGGED UNDER EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).
THIS DIRECTIVE CONTAINS THE REGULATIONS GOVERNING THE COLLECTION AND RECYCLING OF DECOMMISSIONED APPLIANCES THROUGHOUT THE EUROPEAN UNION.

BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.

**The manufacturer declines all responsibility** for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance and the use of non-original spare parts.

## 2. INSTALLING THE APPLIANCE

*It is the law that all gas appliances are installed by **competent persons**. Corgi gas installers are approved to work to safe and satisfactory standards. All gas installation, servicing and repair work must be in accordance with the gas safety regulations 1984 (installation and use) as amended 1990.*
*It may be installed against walls one of which is higher than the worktop surface, at least 50 mm from the side of the appliance, as shown in the installation class drawings A and B. Wall units or extractor hoods installed above the appliance's work-top must be at least 750 mm above it.*




Built-in Appliance Free-Standing Installation

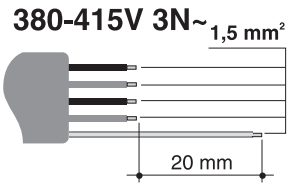
### 2.1 Electrical connection

Check that the voltage and size of the power supply line are as specified on the nameplate inside the storage compartment.
**This nameplate must never be removed.**

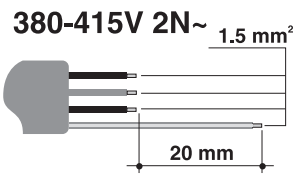
The plug on the end of the power supply cable and the wall socket must be of the same type (in compliance with the relevant national standards). Check that the power supply line is properly earthed. The use of reductions, adapters or junctions is not recommended.

The appliance's power supply line must be fitted with an omnipolar breaking device with contact gap of at least **3 mm**, located in an easily accessible position close to the appliance itself.

***Operation at 380-415V 3N~:*** *use a type H05RR-F five-wire cable (cable of 5 x 1.5 mm²).*

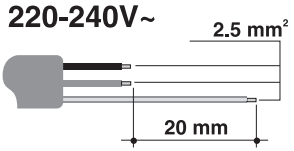



***Operation at 380-415V 2N~:*** *use a type H05RR-F four-wire cable (cable of 4 x 1.5 mm²).*




***Operation at 220-240V~:*** *use a type H05RR-F three-wire cable (cable of 3 x 2.5 mm²).*

*The earth wire (yellow-green) must be at least 20 mm longer than the other wires at the end for connection to the appliance.*




***The manufacturer declines all responsibility*** *for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance.*

## *2.2 Room ventilation*

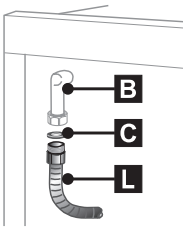
The room containing the appliance should have an air supply in accordance with B.S. 5440 part 2 1989.

1. All rooms require an opening window or equivalent, and some rooms will require a permanent vent as well.
2. For room volumes up to 5 $m^3$ an air vent of 100 $cm^2$ is required.
3. If the room has a door that opens directly to the outside, and the room exceeds 1 $m^3$ no air vent is required.
4. For room volumes between 5 $m^3$ and 10 $m^3$ an air vent of 50 $cm^2$ is required.
5. If there are other fuel burning appliances in the same room B.S. 5440 part 2 1989 should be consulted to determine the air vent requirements.
6. This appliance must not be installed in a bed sitting room of less than 20 $m^3$ or in a bathroom or shower room.

Windows and permanent vents should therefore not be blocked or removed without first consulting a Corgi gas installer.

**Failure to install appliances correctly is dangerous and could lead to prosecution.**

### *2.3 Connecting to natural and LPG gas (Please see connection diagram)*




This type of connection is possible on both built-in and free-standing appliances. Make the connection to the appliance using flexible bayonet style hose in accordance to B.S. 669. The hose connection at the rear of the appliance has a ½" BSP internal thread. Please use seal **C** between the flexible connection **L** and the appliance supply tube **B**.

**After completing the installation, check for any leaks with a soapy solution, never with a naked flame**. Make sure that the hose complies with the regulations in force.

When connecting to an LPG cylinder use a pipe with adapter for connection to the pressure regulator.

**If connecting to LPG the bayonet hose must have red bands on it.**

Take care that the hose is not crushed or damaged.

## 3. ADAPTING TO DIFFERENT TYPES OF GAS

*Before carrying out the operations described below, disconnect the appliance from the electricity supply.*

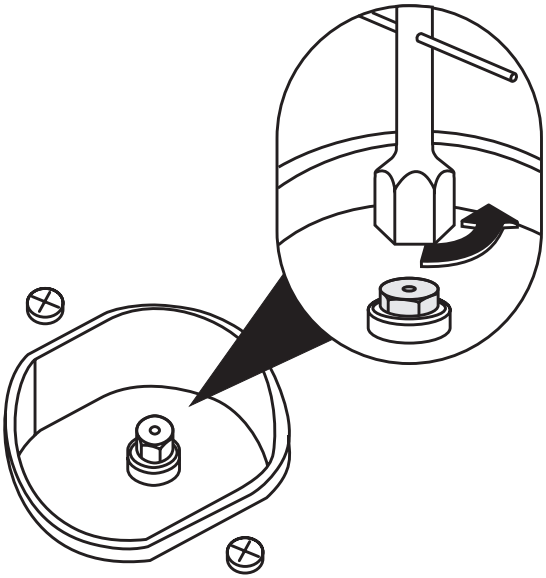
The appliance is tested with **G20** (2H) **natural gas** at the pressure of 20 mbar. If it is to be used with other types of gas, the burner nozzles have to be changed and the gas tap adjusted to set the minimum flame. To replace the nozzles, proceed as described below.

### 3.1 Changing the hob nozzles

1. Remove the pan stands, all the burner caps and the flame diffuser rings;
2. Use a 7 mm socket wrench to unscrew the burner nozzles;
3. Replace the burner nozzles depending on the type of gas to be used (see point “3.2 Burner and nozzle characteristics table").

Put the burners back into place correctly.

Nozzles for the use of town gas (G110 – 8 mbar) are available from authorised service centres.

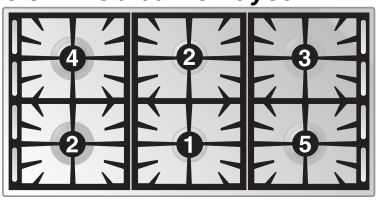


## 3.2 Burner and Nozzle Data Tables

| **Burner** | **Nominal heat capacity (kW)** | **Bottled gas – G30/G31** 30/37 mbar | | | | |
|---|---|---|---|---|---|---|
| | | Nozzle diameter 1/100 mm | By-pass mm 1/100 | Reduced heat capacity (W) | Flow rate g/h G30 | Flow rate g/h G31 |
| Auxiliary | 1.05 | 50 | 30 | 400 | 76 | 75 |
| Semi rapid | 1.8 | 65 | 33 | 500 | 131 | 129 |
| Rapid | 3 | 85 | 45 | 800 | 218 | 215 |
| Ultra rapid | 4.0 | 100 | 65 | 1600 | 290 | 286 |

| **Burner** | **Nominal heat capacity (kW)** | **Natural gas - G20** 20 mbar | |
|---|---|---|---|
| | | Nozzle diameter 1/100 mm | Reduced heat capacity (W) |
| Auxiliary | 1.05 | 72 | 400 |
| Semi rapid | 1.8 | 97 | 500 |
| Rapid | 3 | 115 | 800 |
| Ultra rapid | 4.0 | 135 | 1600 |

## 3.3 Hob burner layout




**BURNERS**

1 Auxiliary
2 Semi rapid
3 Rapid
4 Ultra rapid
5 Ultra rapid

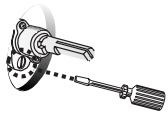
## 4. FINAL OPERATIONS

After changing the nozzles, put the pan stands, the burner caps and flame diffuser rings back in place.

*After adjusting for use of a gas other than the gas used for testing the appliance, replace the gas setting label inside the storage compartment with the label for the new gas. The label is available from your nearest Authorised Service Centre.*

### 4.1 Adjusting the minimum setting for town gas and natural gas

Light the burner and turn it to the minimum setting ∆. Remove the gas tap knob and adjust the regulator screw inside or beside the tap rod (depending on the model) until an even minimum flame is obtained. Put the knob back in place and check the stability of the burner flame (the flame must not go out when the knob is turned quickly from the maximum to the minimum setting). Repeat the operation on all the gas taps.



### 4.2 Adjusting the minimum for bottled gas

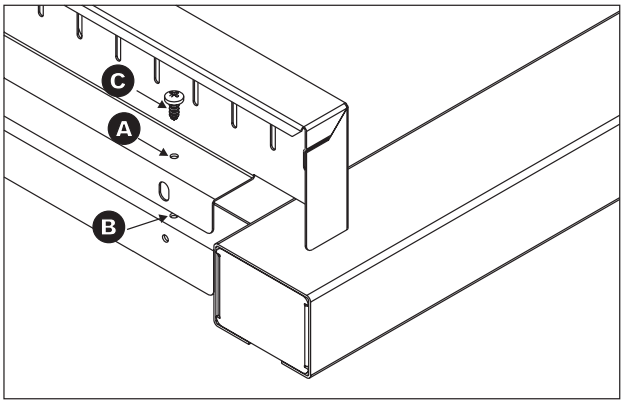
The diameters of the bypasses for each individual burner are stated in point "3.2 Burner and nozzle characteristics table". When the adjustment is complete, re-seal the bypasses with paint or another similar material.

### 4.3 Positioning and levelling the appliance

After making the electrical and gas connections, level the appliance by means of its four adjustable feet.

### *4.4 Fitting the rear splash-back*

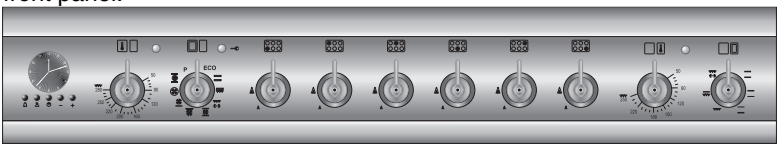
- Place the splash-back on the hob, aligning the holes **A** with the holes **B**.
- Fix the splash-back to the hob by tightening the screws **C**.



# 5. DESCRIPTION OF CONTROLS

## 5.1 The front panel

All the cooker's control and monitoring devices are placed together on the front panel.



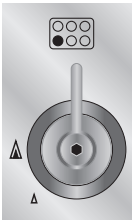
*At first use after a power blackout, press the middle knob ⏲ for 1 / 2 seconds to enable oven cooking operations.*

**KEY TO SYMBOLS**

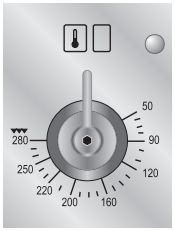
| | |
|---|---|
| LEFT REAR BURNER | RIGHT REAR BURNER |
| LEFT FRONT BURNER | RIGHT FRONT BURNER |
| CENTRAL FRONT BURNER | CENTRAL REAR BURNER |
| MAIN OVEN THERMOSTAT | AUXILIARY OVEN THERMOSTAT |
| MAIN OVEN FUNCTIONS | AUXILIARY OVEN FUNCTIONS |

**HOB BURNER CONTROL KNOB**

To light the flame, press the knob and turn it anti-clockwise to the maximum flame symbol ▲. To adjust the flame, turn the knob to the zone between the maximum ▲ and the minimum △ settings. To turn off the burner, turn the knob to the ◉ position.

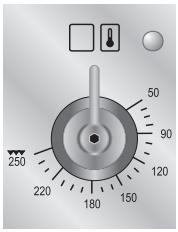


## THERMOSTAT KNOB (MAIN OVEN)




The cooking temperature is selected by turning the knob clockwise to the required setting, between **50**° and **280**°**C**.
The light comes on to indicate that the oven is heating up. When the light remains on without flashing, the temperature inside the oven is being kept constantly at the set level.

## THERMOSTAT KNOB (AUXILIARY OVEN)

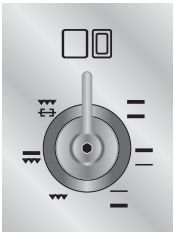



The cooking temperature is selected by turning the knob clockwise to the required setting, between **50**° and **250**°**C**.
The light comes on to indicate that the oven is heating up. This light goes out when the set temperature is reached. When it flashes at regular intervals, the temperature inside the oven is being kept constantly at the set level.

## FUNCTION SELECTOR KNOB (OVENS)

Turn the knob to select one of the following functions:

Main Oven



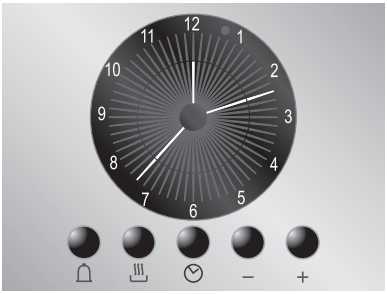
Auxiliary Oven

| MAIN OVEN | AUXILIARY OVEN |
|---|---|
| NO FUNCTION SET | NO FUNCTION SET |
| GRILL ELEMENT ON IN ALTERNATION WITH BOTTOM HEATING ELEMENT + FAN | TOP AND BOTTOM HEATING ELEMENTS |
| TOP AND BOTTOM HEATING ELEMENTS | TOP HEATING ELEMENT |
| TOP HEATING ELEMENT + GRILL | BOTTOM HEATING ELEMENT |
| GRILL ELEMENT + ROTISSERIE | GRILL ELEMENT |
| TOP AND BOTTOM HEATING ELEMENTS + FAN | TOP HEATING ELEMENT + GRILL |
| GRILL ELEMENT + FAN | GRILL ELEMENT + ROTISSERIE |
| BOTTOM HEATING ELEMENT + FAN | |
| FAN HEATING ELEMENT | |
| TOP AND BOTTOM HEATING ELEMENTS + FAN HEATING ELEMENT | |
| AUTOMATIC CLEANING CYCLE (PYROLYSIS) | |

## DOOR INTERLOCK WARNING LIGHT

During the automatic (Pyrolysis) oven cleaning cycle, this light comes on to indicate that the oven door interlock has been activated.

## *5.2 Electronic Analogue Clock (on some models only)*




**LIST OF FUNCTIONS**

MINUTE-MINDER BUTTON

END OF COOKING BUTTON

CLOCK TIME ADJUSTMENT AND RESET

VALUE DECREASE BUTTON

VALUE INCREASE BUTTON

### 5.2.1 Setting the time

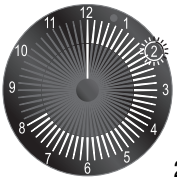
When the oven is used for the first time, or after an interruption in the electricity supply, the display flashes at regular intervals.

Press the key, keep it pressed, and at the same time use the value modification keys – or + to set the current time. The setting will be increased or decreased by one minute for each pressure. Keep both value modification keys pressed to change the numbers displayed more quickly.

*At the end of each programming operation 10 beeps will sound 3 times at intervals of about 1 minute. This sequence can be stopped at any time by pressing or .*

### 5.2.2 Minute-Minder

1



2

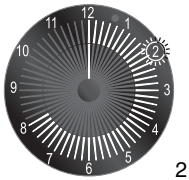
- This function does not stop cooking; it simply activates the buzzer. Press the key and the display will light up as shown in figure 1.
- Keep the key pressed and at the same time use + or − keys to set the minute minder. Each time a key is pressed, 1 outside segment, representing 1 minute of cooking time, will light up or go out. Keep both value modification keys pressed to change the numbers displayed more quickly.
- The maximum minute minder setting is 11 hours and 59 minutes.
- After one complete revolution, the numbers will start to flash in sequence, indicating that the time has exceeded 60 minutes. For example, figure 2 shows a countdown of 2 hours and 40 minutes.
- A few seconds after the last key is pressed, the countdown will start; when it finishes, the buzzer will sound.
- During the countdown, the key can be pressed to display the current time. The countdown will return to the display a few seconds later.
- The minute minder setting can be modified at any time by holding the key down and pressing the + or − keys again.
- The countdown can be cancelled by holding down the key for a few seconds.
- At the end of the time set, 10 beeps will sound in sequence; they are repeated 3 times at one minute intervals. This sequence can be stopped at any time by pressing or .
- The − key can be pressed while the buzzer is active to vary the volume.

**At the end of the countdown, the oven must be switched off manually by turning the thermostat and function selector to 0.**

### 5.2.3 Programming

**Cooking duration:** the cooking duration can be set. Before it can be set, the thermostat must be turned to the cooking temperature required and the function selector knob to any setting. To set the cooking duration, proceed as follows:

1



2

- Press the key and the display will light up as shown in figure 1.
- Keep the key pressed and at the same time use + or − keys to set the minute minder. Each time a key is pressed, 1 outside segment, representing 1 minute of cooking time, will light up or go out. Keep both value modification keys pressed to change the numbers displayed more quickly.
- The maximum programmed cooking duration is 11 hours and 59 minutes.
- After one complete revolution, the numbers will start to flash in sequence, indicating that the time has exceeded 60 minutes. For example, figure 2 shows a cooking duration of 2 hours and 40 minutes.
- A few seconds after the last key is pressed, the programmed cooking operation will start; when it finishes, the buzzer will sound.
- At the end of the cooking time the timer will switch the oven heating elements off, the beeps will start to sound and the numbers on the display will flash.
- At the end of the time set, 10 beeps will sound in sequence; they are repeated 3 times at one minute intervals. This sequence can be stopped at any time by pressing or .
- The − key can be pressed while the buzzer is active to vary the volume.
- The duration can also be reset by resetting the program selected: pressing the central key for a few seconds will delete the duration set and the oven will have to be switched off in manual mode.

**At the end of programmed cooking, manual operation of the oven has to be restored by holding down the key for a few seconds.**

**Starting cooking:** as well as setting a cooking duration, the cooking start time can also be set (with a maximum delay of 12 hours from the current time). To set the cooking start/end time, proceed as follows:

- Set the cooking duration as described in the previous point.
- Press the key again and hold it down. The current time appears on the display: use the + and − keys to set the cooking start time.
- A few seconds after the last key is pressed, the cooking start time will appear on the display.
- At the start of a programmed cooking operation, the dot between 12 and 1 will also illuminate, indicating that this is a programmed cooking procedure.
- To view the current time at any moment, press the key. After a few seconds, the cooking start time will return to the display.
- At the end of the cooking time the timer will switch the oven heating elements off, the beeps will start to sound and the numbers on the dial will flash.
- To reset the whole program set, keep the central key pressed for a few seconds: if cooking has already started, the oven will have to be switched off by hand.

**At the end of programmed cooking, manual operation of the oven has to be restored by holding down the key for a few seconds.**
**Caution: for the oven to start cooking operations after the programming procedures just described, the thermostat and function selector knob must be correctly set on the temperature and function required.**

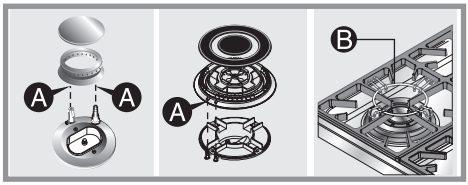
### 5.2.4 "DEMO" Function

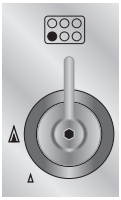
Models with analogue/digital programmer feature a "DEMO" function which deactivates the heating elements while leaving the other functions unchanged. To activate it, simply press the , −, and + keys and keep them held down for 3-4 seconds. A confirmation buzzer will inform the user that the function is active. When the “DEMO” function is active, the number 6 on the clock flashes at regular intervals. To deactivate it, simply repeat the same procedure.

# 6. USING THE HOB

## 6.1 Lighting the hob burners

*Before lighting the hob burners check that the flame diffuser rings are correctly in place with their respective burner caps, making sure that the holes **A** in the flame diffusers are aligned with the plugs and thermocouples. The special pan stand **B** is for use with woks.*



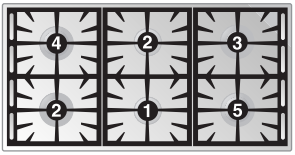
The burner it controls is shown next to each knob. The appliance is equipped with an electronic ignition device. Simply press the knob and turn it anti-clockwise to the maximum flame symbol ⧋, until the burner lights.
On models equipped with valves, once the burner has ignited, keep the knob pressed down for a few seconds to allow the thermocouple to heat up. The burner may go out when the knob is released: this means that the thermocouple has not warmed up enough.
Wait a few moments and repeat the operation, keeping the knob pressed down for longer. This is not necessary on burners not equipped with thermocouple.
Once the burner has been ignited, the flame can be regulated as required.
After each use of the hob, always check that the control knobs are turned to ○ (off).

*If the burners should go out accidentally a safety device will be tripped about 20 seconds later, cutting off the gas supply even if the gas tap is open.*

### *6.2 Practical hints for using the hob burners*

For better burner efficiency and to minimise gas consumption, use pans with lids of suitable size for the burner, so that flames do not reach up the sides of the pan (see point "6.3 Pan Diameters"). Once the contents come to the boil, turn down the flame far enough to prevent the liquid from boiling over. When cooking, to prevent burns or damage to the hob all pans or griddle plates must be placed inside the perimeter of the hob. All pans must have smooth, flat bottoms. Take the greatest care when using fats or oils since they may catch fire if overheated. If the flame accidentally goes out, turn off the control knob and wait at least 1 minute before trying to re-light the burner.

### *6.3 Pan diameters*




| HOB BURNERS | | min. and max. Ø (in cm) |
|---|---|---|
| 1. | Auxiliary | 12-14 |
| 2. | Semi rapid | 16-20 |
| 3. | Rapid | 18-24 |
| 4. | Ultra rapid | 20-24 |
| 5. | Ultra rapid | 20-26 |

# 7. USING THE OVENS

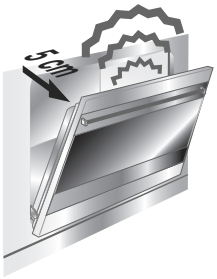
## 7.1 Precautions and General Advice

When the oven is used for the first time, it should be heated to the maximum temperature for long enough to burn off any oily residues left by the manufacturing process, which might contaminate foods with unpleasant smells. At first use after a power blackout, press the middle knob for 1 - 2 seconds to enable oven cooking operations. For setting instructions, see point "5.2. Electronic Programmer".

*During cooking, do not cover the bottom of the oven with aluminium or tin foil, and do not place pans or trays on it; this may damage the enamel coating. If you wish to use greaseproof paper, position it so that it does not interfere with the hot air circulation inside the oven.*

*If both ovens are in use at the same time, there may be problems with delicate cooking processes.*

*To avoid unpleasant contact with any steam inside the oven, open the door in two stages: hold it half-open (about 5 cm) for 4-5 seconds, then open it completely. If you have to carry out any procedures on foods, leave the door open for as short a time as possible to prevent a drop in the oven temperature which will impair the cooking results.*




## 7.2 Oven light

It comes on when the function selector is turned to any setting, or when the oven doors are opened.

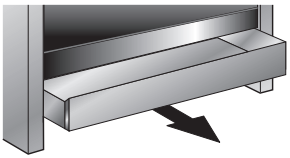
## 7.3 Cooling fan system

The appliance is equipped with a cooling system which comes into operation as soon as a cooking function is selected. This also applies for timed cooking processes.

Fans cause a steady outflow of air from the rear top skirtboard on the rear of the cooking hob, which may continue for a brief period of time even after the oven has been turned off.

### *7.4 Storage compartment*

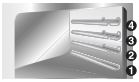
The storage compartment is in the bottom of the cooker, underneath the ovens. To open it, pull on the top of the door. Never use it to store flammable materials such as rags, paper, etc.; it is intended to take the appliance's metal accessories only.



*Never open the storage compartment when the oven is on and still hot. The temperatures inside it may be very high.*

## 8. ACCESSORIES AVAILABLE

The oven is fitted with **4 runners** for placing trays and shelves at different heights.



Main Oven

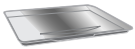
Auxiliary Oven

**Oven shelf:** for cooking food on plates, small cakes or roasts or foods requiring light grilling.

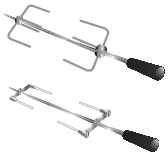
**Tray grid:** for placing on top of a tray for cooking foods which may drip.

**Oven tray:** useful for collecting fat from foods placed on the grid above.

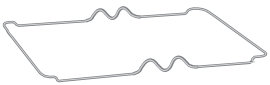
**Baking tray:** useful for cooking cakes, pizza and confectionery.



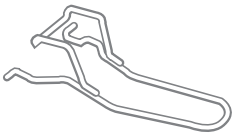
**Rotisserie rod:** useful for cooking chicken, sausages and all foods which require uniform cooking over their entire surface. For the **auxiliary oven** only.



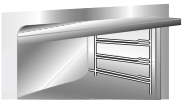
**Main oven rotisserie frame:** for fitting onto the oven runners before the rotisserie rod is used.



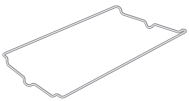
**Chromium-plated gripper:** useful for removing hot shelves and trays.



**Roof liner:** remove it to simplify cleaning inside the oven.



**Rotisserie frame:** for fitting onto the **auxiliary oven** runners before the rotisserie rod is used.



***Optional accessories***

*The bottom plinth and self-cleaning oven liners for the auxiliary oven can be ordered through our Authorised Service Centres.*

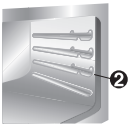
## 9. COOKING ADVICE

*The oven should always be preheated in fan mode to 30/40°C above the cooking temperature. This considerably shortens cooking times and reduces electricity consumption, as well as giving better results.*

***The oven door must be closed during cooking operations.***

### 9.1 Conventional cooking (main and auxiliary ovens)

| | |
|---|---|
| **FUNCTION SELECTOR** | |
| **THERMOSTAT SET AT 50 - 250-280°C** | |

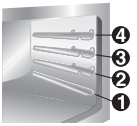



This conventional cooking method, with heat from above and below, is suitable for cooking food on just one shelf. The oven must be preheated to the preset temperature. Do not place the food in the oven until the thermostat light goes out. Very fatty meats can be placed inside the oven when it is still cold. Place frozen meat in the oven directly, without thawing. The only precaution required is to set temperatures about 20°C lower and cooking times about 1/4 longer than for fresh meat.

*Use deep containers to prevent splashes from dirtying the sides of the oven.*

### *9.2 Hot air cooking (main oven)*

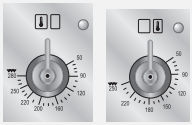
| | |
|---|---|
| **FUNCTION SELECTOR** | |
| **THERMOSTAT SET AT 50 - 280°C** | |

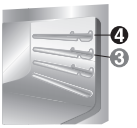



This system is suitable for cooking on several shelves, even with foods of different kinds (fish, meat, etc.) without cross-contamination of flavours or smells. The air circulation inside the oven ensures uniform heat distribution. Preheating is not necessary.

*Multiple cooking is possible provided that all foods require the same temperature.*

### *9.3 Grilling (main and auxiliary ovens)*

| | |
|---|---|
| **FUNCTION SELECTOR** | |
| **THERMOSTAT AT MAXIMUM SETTING** |  |




Used for quick browning of foods. The tray should be placed on the top runner. For short processes and small amounts, place the shelf on the third runner from the bottom. For longer cooking times and grilling, place the shelf on lower runners, depending on the size of the food.

**The oven door must be closed while cooking is in progress.**

***Keep the door closed when grilling is in progress. Grilling with the door open may permanently damage the oven and reduce operating safety.***

### *9.4 Hot-air grilling (main oven)*

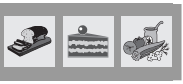
| | |
|---|---|
| | |
| **FUNCTION SELECTOR** | |
| **THERMOSTAT FROM 50° C TO 200°C** | |

Allows uniform heat distribution with better penetration to the core of foods. Foods are lightly browned on the outside but still soft on the inside.

**During cooking the oven door must be closed, and the maximum heating time must not exceed 60 minutes**.

***Keep the door closed when grilling is in progress. Grilling with the door open may permanently damage the oven and reduce operating safety.***

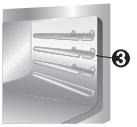
### *9.5 Delicate cooking (auxiliary ovens)*

| | |
|---|---|
| |  |
| **FUNCTION SELECTOR** | |
| **THERMOSTAT SET AT 50 - 250°C** | |

Suitable for confectionery and cakes with wet top and low sugar content, and moist desserts in moulds. Also excellent for completing cooking of foods underneath or for cooking procedures where heat is required above all at the bottom. The tray should be placed on the bottom runner.

### *9.6 Defrosting (main oven)*

| FUNCTION SELECTOR | |
|---|---|
| THERMOSTAT SET ON 0 | |

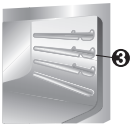


The air movement provided by the fan alone thaws foods more quickly. The air circulating inside the oven is at room temperature.

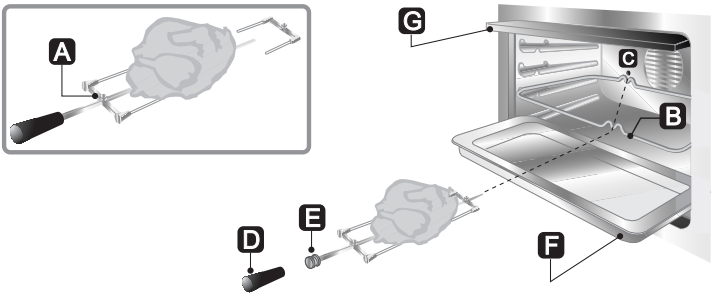
*Defrosting at room temperature has the advantage that the food's flavour and appearance are retained intact.*

### *9.7 Rotisserie cooking (main oven)*

| | |
|---|---|
| **FUNCTION SELECTOR** | |
| **THERMOSTAT SET AT 50 - 200°C** | |



Recommended for small pieces of meat.
Prepare the rotisserie rod with the food, tightening the screws **A** of the prongs. Fit the shelf **B** onto the third runners from the bottom. Remove the handle **D** and position the rotisserie rod so that the pulley **E** is still in the guides on the shelf **B**. Push the shelf **B** fully in until the tip of the rotisserie rod enters the hole **C** on the rear of the oven. Place a drip tray **F** on the bottom shelf and pour a little water into it to prevent smoke from forming.



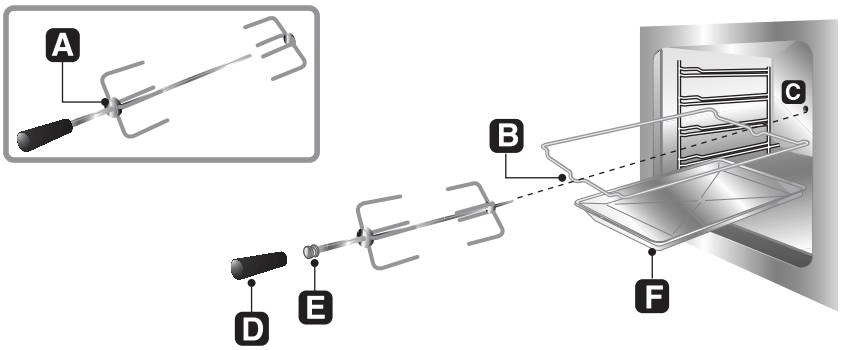
### *9.8 Rotisserie cooking (auxiliary oven)*

| | |
|---|---|
| **FUNCTION SELECTOR** | |
| **THERMOSTAT AT MAXIMUM SETTING** | |

This cooking mode is available for the **auxiliary oven** only. Recommended for small pieces of meat.

Prepare the rotisserie rod with the food, tightening the screws **A** of the prongs. Fit the shelf **B** onto the third runners from the bottom. Remove the handle **D** and position the rotisserie rod so that the pulley **E** is still inside the cavity in the frame **B**, which holds it in place. Push the frame **B** fully in until the tip of the rotisserie rod enters the rotisserie motor drive coupling **C** on the rear of the oven. Place a drip tray **F** on the bottom shelf and pour a little water into it to prevent smoke from forming. **The oven door must be closed while cooking is in progress.**

*It is normal for the thermostat light to switch on and off at regular intervals during cooking; it indicates that the temperature inside the oven is being kept constant.*



### *9.9 Recommended cooking tables*

Cooking times, for meat in particular, vary depending on the food's thickness and quality and personal preference.

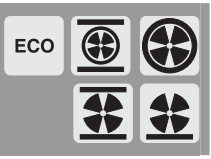
## CONVENTIONAL COOKING

| | RUNNER HEIGHT FROM BOTTOM | TEMPERATURE (°C) | TIME IN MINUTES (*) |
|---|---|---|---|
| ***PASTA*** | | | |
| LASAGNE | 2 - 3 | 210 - 230 | 30 |
| PASTA BAKES | 2 - 3 | 210 - 230 | 40 |
| ***MEAT*** | | | |
| ROAST VEAL | 2 | 170 - 200 | 30 - 40 PER KG. |
| ROAST BEEF | 2 | 210 - 240 | 30 - 40 PER KG. |
| ROAST PORK | 2 | 170 - 200 | 30 - 40 PER KG. |
| CHICKEN | 2 | 170 - 200 | 45 - 60 |
| DUCK | 2 | 170 - 200 | 45 - 60 |
| GOOSE-TURKEY | 2 | 140 - 170 | 45 - 60 |
| RABBIT | 2 | 170 - 200 | 50 - 60 |
| LEG OF LAMB | 1 | 170 - 200 | 15 PER KG. |
| ROAST FISH | 1 - 2 | 170 - 200 | DEPENDING ON SIZE |
| PIZZA | 1 - 2 | 210 - 240 | 40 - 45 |
| ***CONFECTIONERY*** | | | |
| MERINGUES | 1 - 2 | 50 - 70 | 60 - 90 |
| PASTRY | 1 - 2 | 170 - 200 | 15 - 20 |
| SPONGE CAKE | 1 - 2 | 165 | 35 - 45 |
| BISCUITS | 1 - 2 | 150 | 30 - 50 |
| CROISSANTS | 1 - 2 | 170 - 200 | 40 - 45 |
| FRUIT CAKE | 1 - 2 | 170 - 200 | 20 - 30 |

(*) = WITH OVEN PREHEATED

## GRILLING

| | RUNNER POSITION FROM BOTTOM | TIME IN MINUTES | |
|---|---|---|---|
| | | 1ST SIDE | 2ND SIDE |
| PORK CUTLET | 4 | 7 - 9 | 5 - 7 |
| PORK FILLET | 3 | 9 - 11 | 5 - 9 |
| FILLET STEAK | 3 | 9 - 11 | 9 - 11 |
| SLICED LIVER | 4 | 2 - 3 | 2 - 3 |
| VEAL ESCALOPE | 4 | 7 - 9 | 5 - 7 |
| HALF CHICKEN | 3 | 9 - 14 | 9 - 11 |
| SAUSAGE | 4 | 7 - 9 | 5 - 6 |
| MEATBALLS | 4 | 7 - 9 | 5 - 6 |
| FISH FILLET | 4 | 5 - 6 | 3 - 4 |
| TOASTED SANDWICHES | 4 | 2 - 4 | 2 - 3 |




## HOT AIR COOKING

| | RUNNER HEIGHT FROM BOTTOM | TEMPERATURE (°C) | TIME IN MINUTES |
|---|---|---|---|
| ***PASTA*** | | | |
| LASAGNE | 2 | 190 - 210 | 20 - 25 |
| PASTA BAKES | 2 | 190 - 210 | 25 - 30 |
| CREOLE RICE | 2 | 190 - 220 | 20 - 25 |
| ***MEAT*** | | | |
| ROAST VEAL | 2 | 150 - 170 | 65 - 90 |
| ROAST PORK | 2 | 150 - 160 | 70 - 100 |
| ROAST BEEF | 2 | 160 - 170 | 65 - 90 |
| FILLET STEAK | 2 | 160 - 180 | 35 - 45 |
| ROAST LAMB | 2 | 130 - 150 | 100 - 130 |
| RARE ROAST BEEF | 2 | 170 - 180 | 40 - 45 |
| ROAST CHICKEN | 2 | 170 | 70 - 90 |
| ROAST DUCK | 2 | 160 - 170 | 100 - 160 |
| ROAST TURKEY | 2 | 150 - 160 | 160 - 240 |
| ROAST RABBIT | 2 | 150 - 160 | 80 - 100 |
| ROAST HARE | 2 | 160 - 170 | 30 - 50 |
| ROAST PIGEON | 2 | 140 - 170 | 15 - 25 |
| FISH | 2 - 3 | 150 - 170 | DEPENDING ON SIZE |
| PIZZA | 2 - 3 | 210 - 240 | 30 - 50 |
| ***SWEETS (CONFECTIONERY)*** | | | |
| SPONGE CAKE | 2 - 3 | 150 - 170 | 35 - 45 |
| FRUIT CAKE | 2 - 3 | 170 - 190 | 40 - 50 |
| LIGHT SPONGE CAKE | 2 - 3 | 190 - 220 | 25 - 35 |
| CROISSANTS | 2 - 3 | 160 - 170 | 40 - 60 |
| APPLE TART | 1 - 2 | 150 | 25 - 35 |
| BISCUIT PUDDING | 2 - 3 | 160 - 170 | 30 - 40 |
| BREAD | 2 - 3 | 190 - 210 | 40 |
| TOASTED SANDWICHES | 1 - 2 | 220 - 240 | 7 |

# 10. CLEANING AND MAINTENANCE

## 10.1 Cleaning stainless steel

*Before carrying out any operation involving access to live parts, disconnect the appliance from the electricity supply.*

*To keep stainless steel in good condition, it must be cleaned regularly, after each use, first allowing it to cool.*

### 10.1.1 Routine daily cleaning

When cleaning and caring for stainless steel surfaces, always use **only** specific products which do not contain abrasives or chlorine-based acids.
**Instructions for use:** pour the product onto a damp cloth and wipe over the surface, then rinse thoroughly and dry with a soft cloth or chamois leather.

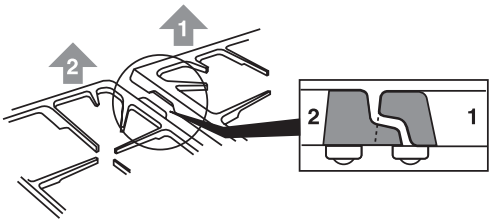
### 10.1.2 Food stains or spills

Never use metal scouring pads or sharp scrapers which will damage the surface.
Use ordinary non-abrasive products for steel, with the aid of wooden or plastic utensils if necessary.
Rinse thoroughly and dry with a soft cloth or chamois leather.
Do not allow spills of foods with high sugar content (e.g. jam) to dry inside the oven. If they dry for too long, they might damage the enamel coating of the inside of the oven.

## 10.2 Cleaning the hob components

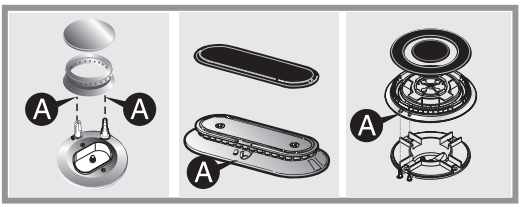
### 10.2.1 The pan stands

Remove the pan stands (first the middle one and then the ones at the sides). Wash them in warm water with a non-abrasive detergent, taking care to remove all deposits. Replace fitting first the side pan stands then the middle one.

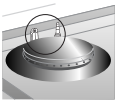


**10.2.2 The burner caps, flame diffuser rings and burners**

The burner caps, flame diffuser rings and burners can be removed for easier cleaning. Remove the pan stands and wash them in warm water with a non-abrasive detergent, taking care to remove all deposits, and wait until they are **completely dry.** Replace the flame diffuser rings, checking that they are correctly in place with their respective burner caps, making sure that the holes **A** in the flame diffusers are aligned with the plugs and thermocouples.




**10.2.3 The plugs and thermocouples**



For best performance, the ignition plugs and thermocouples must always be kept thoroughly clean. Check them frequently and if necessary clean them with a wet cloth. Remove any dry residues with a wooden toothpick or a needle.

## *10.3 Cleaning the oven*

*To keep the oven in good condition, it must be cleaned regularly, after allowing it to cool down. Remove all removable parts.*
*In the auxiliary oven, remove the side runners by lifting them at the front and extracting them from the hole at the back.*

- **NEVER USE A JET OF STEAM FOR CLEANING THE APPLIANCE.**
- Clean the oven shelves and side runners with hot water and non-abrasive detergents, rinse and dry.

**10.3.1 Self-cleaning oven liners (auxiliary oven)**

The auxiliary oven is fitted with enamelled liners that are continuously self-cleaning.
These liners simplify cleaning of the oven and ensure it continues to perform well over time.

### 10.3.2 Using the self-cleaning liners

To keep the inside of the oven clean and free from food residues and unpleasant smells, it should periodically be operated empty at a temperature of at least 200° C for a time varying between 30 and 60 minutes. This allows the self-cleaning liners to oxidise any deposits present, which can then be wiped away with a damp sponge once the oven has cooled.

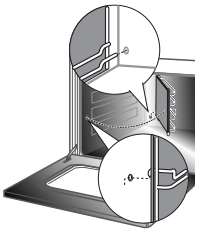
### 10.3.3 Maintenance of self-cleaning liners

The liners should not be cleaned using abrasive creams and ordinary cleaners. Simply wipe with a damp sponge to avoid damaging the special enamel coating.

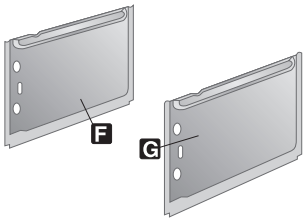
### 10.3.4 Removing the self-cleaning liners

Remove all accessories from the inside of the oven and proceed as follows:

1. Remove the side runners (fig.1);
2. Extract the side liners "**F**" and "**G**" (fig. 2);
3. Replace the liners in their original positions.

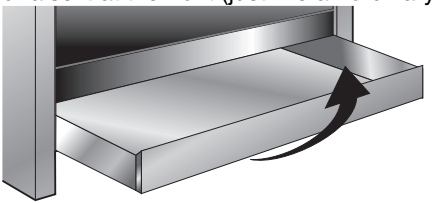


1)




2)

For easier cleaning, the storage drawer underneath the oven can be completely removed.
Pull it fully out and raise it at the front (just like an ordinary drawer).



### *10.4 Door glazing*

The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll; remove stubborn dirt with a damp sponge and ordinary detergent.

### *10.5 Pyrolysis: automatic oven cleaning (for the main oven only)*

To keep stainless steel in good condition, it must be cleaned regularly, after each use, first allowing it to cool.

Before starting the automatic cleaning cycle, make sure that the oven does not contain any foods or large spills from previous cooking operations inside.

A door interlock device means that the door cannot be opened during the procedure.

In order to avoid the product overheating during pyrolysis of the large oven (left), it is recommended not to use the small oven (right). In any case, if this condition occurs, thermal protection devices will be activated to guarantee your safety and that of the product.

#### 10.5.1 Before starting the automatic cleaning cycle

Pyrolysis may be carried out at any time of the day or night (if you wish to benefit from the lower cost of electricity overnight). Before proceeding, check the following:

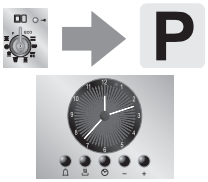
- only the baking tray, the oven tray and the roof liner may be left inside the oven since they will withstand the high temperatures of the pyrolysis process; all the other accessories must be removed from inside the oven;
- remove the most obvious dirt from the inside of the oven and the surface of the internal door glazing. (cleaning it by Pyrolysis would take too long);
- make sure that the oven door is firmly closed.
- When setting the cleaning cycle duration, refer to the chart below:

| | | | |
|---|---|---|---|
| CLEANING DURATION | LIGHT DIRT | MEDIUM DIRT | HEAVY DIRT |
| | 90 MIN. | 135 MIN. | 180 MIN. |

*During the first automatic cleaning cycle unpleasant smells may occur due to the normal evaporation of oily manufacturing substances. This is an absolutely normal phenomenon which disappears after the first cleaning cycle.*

*During the automatic cleaning cycle the fans make more noise because they are running at higher speed. This is an absolutely normal function, intended to provide more effective heat dispersal. At the end of the pyrolysis process the fans continue to run automatically for long enough to prevent overheating of the sides of the cabinet and the front of the oven.*

### 10.5.2 Setting the cleaning cycle with electronic analogue clock

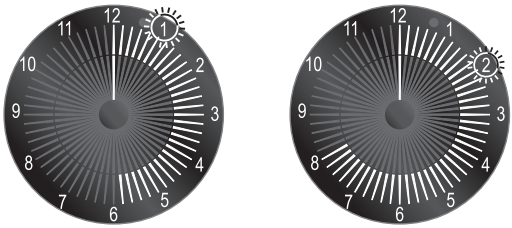


FUNCTION SELECTOR KNOB

ELECTRONIC ANALOGUE CLOCK

Position the function selector knob to the P symbol. Hold down the symbol at the same time as pressing the symbol +.
The display will appear as shown in figure 1 with the number 1 flashing and the segments up to 6 illuminated to show the minimum duration of pyrolysis (an hour and a half). Press the + key again for 1-2 seconds to increase the duration of this operation up to a maximum of three hours. Figure 2 shows a period of 2 hours, 40 minutes.

6-7 seconds after the knob has been set at the P symbol and the duration of pyrolysis has been adjusted, the oven will begin the cycle and after each minute one of the segments which is lit up will go out.




The start of the pyrolysis cycle can be programmed within the next 12 hours.

After setting the pyrolysis duration, press the key and set the pyrolysis start time by pressing the − / + keys.
The internal segments will remain on and the external ones will flash until the current time is the same as the cycle start time.

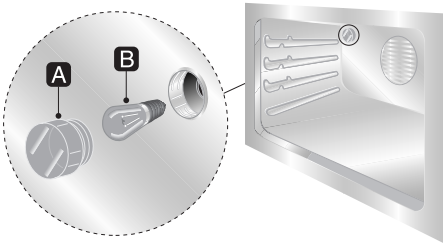
## 11.EXTRAORDINARY MAINTENANCE

Occasionally, the ovens will require minor servicing procedures or the replacement of parts subject to wear and tear, such as gaskets, light bulbs, etc. The specific operations for each procedure of this kind are provided below.

***Before carrying out any operation involving access to live parts, disconnect the appliance from the electricity supply.***

### 11.1 Changing the light bulbs

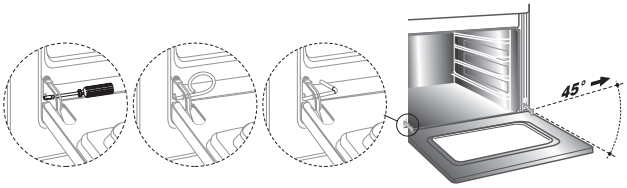
Remove the protective cover **A** by unscrewing it anticlockwise and replace the bulb **B** with another of the same type. Replace the protective cover **A**.




***Use only light bulbs approved for ovens (T 300°C).***

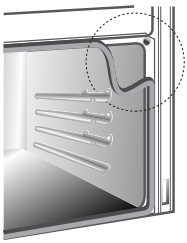
### *11.2 Removing the door*

Open the door completely and insert the pins (supplied) into the holes from the inside. Close the door to an angle of about 45° and lift it off. To reassemble, fit the hinges into their grooves, then lower the door into place and extract the pins. If you should lose the pins, two screwdrivers can also be used.




### *11.3 Oven door gaskets*

To allow thorough cleaning of the oven, the door gaskets can be removed. Before removing the gaskets, remove the oven doors as described above. Once the doors have been removed, lift the tangs at the corners as shown on the right.



### *11.4 Greasing the gas taps*

Over time, the gas taps may become stiff or jam. Clean their insides and change their lubricating grease. **This operation must be carried out by a skilled technician.**